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using analysis of variance for taste, colour, clarity/transparency gas content and overall acceptability. Results and discussion The results of proximate analysis were presented in Table1. Protein content of 8.90% was within the range that was obtained by previous workers such as Eka (1971) who recorded 8.60% and Ogutuga (1975) who recorded 8.06%.

Determinación de la humedad de un alimento por un método ...

Determinación de la humedad de un alimento por un método gravimétrico indirecto por desecación. Apellidos, nombre García Martínez, Eva (evgarmar@tal.upv.es) Fernández Segovia, Isabel (isferse1@tal.upv.es) Departamento Departamento de Tecnología de Alimentos Centro ETSIAMN. Universitat Politècnica de València

Understanding Microbiological Sampling and Testing

–AOAC International (U.S.A.) •AOAC Official Methods of Analysis (OMA) validations •AOAC-RI “Performance Tested Method” validations –AFNOR (France) •e.g., bioMerieux Vitek biochemical confirmation tests –Others (ISO, MicroVal, NordVal, AENOR, etc.) •However, past validations conducted by these